



PTO/SB/088 (08-03)

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INFORMATION DISCLOSURE STATEMENT BY APPLICANT

(Use as many sheets as necessary)

Complete if Known

<p>Sheet 1 of 3</p>	Application Number	10/604,749
	Filing Date	August 14, 2003
	First Named Inventor	Gandhi
	Art Unit	1761
	Examiner Name	not assigned
	Attorney Docket Number	30319.361

NON PATENT LITERATURE DOCUMENTS

Examiner Initials*	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ²
/QM/	1	Bacon, J.R., et al., "Quantitative analysis of flavour precursors and pyruvate levels in different tissues and cultivars of onion (<i>Allium cepa</i> .)	
/QM/		Food Chem. 64:267-261.	
/QM/	2	Bilyk, A, et al.; "Varietal differences in distribution of quercetin and kaempferol in onion (<i>Allium cepa</i> L.) tissue.	
/QM/		J. Agric. Food Chem. 32: 274-276.	
/QM/	3	Haldeman, D.J., et al.; 1987 "Antioxidant activity of onion and garlic juices in stored cooked ground lamb. J. Food Protect. 50:411-413.	
/QM/	4	Horbowicz, M., et al. "Level of flavonols in wild and cultivated <i>Allium</i> species. Acta Hort. 517:375-380.	
/QM/	5	Karastogiannidou, C., 1999, "Effects of onion quercetin on oxidative stability of cook-chill chicken in vacuum containers. J. Food Sci. 64:978-981	
/QM/	6	Macone, et al., 2002 "Identification of aminoethylcysteine ketimine decarboxylated dimmer, a natural antioxidant, in dietary vegetables.	
/QM/		J. Agric. Food Chem. 50:2169-2172.	
/QM/		See Page 2	

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Sheet 2 of 3	Attorney Docket Number	30319.361	

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/QM/	7	NUUTILA, A.M., et al., 2003 "Comparison of antioxidant activities of onion and garlic extracts by inhibition of lipid peroxidation and radical scavaging activity", Food Chem. 81:485-493.	
/QM/			
/QM/	8	OU, B., et al., 2002 "Analysis of antioxidant activities of common vegetables employing oxygen radical absorbance capacity (ORAC) and ferric reducing antioxidant power (FRAP) assays: a comparative study. J. Agric. Food Chem. 50:3122-3128.	
/QM/			
/QM/	9	PAGANGA, G., et al. "The polyphenolic content of fruit and vegetables and their antioxidant activities. What does a serving constitute?"	
/QM/		Free Rad. Res. 30:153-162.	
/QM/	10	PRICE, K.R., et al. 1997 "Analysis of the major flavonol glycosides present in four varieties of onion (<i>Allium cepa</i> .) and changes in composition resulting from autolysis. J. Sci. Food Agric. 74:331-339.	
/QM/			
/QM/	11	PROTEGGENTE, A.R., et al. 2002 "The antioxidant activity of regularly consumed fruit and vegetables reflects their phenolic and vitamin C composition. Free Rad. Res. 36:217-233.	
/QM/		See Page 3	

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Sheet

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/QM/	12	SCHWIMMER, S., et al. 1961 "Enzymatic development of pyruvic acid in onion as a measure of pungency. J. Agric Food Chem 9:301-304.	
/QM/	13	SHOBANA, S., et al. 2000 "Antioxidant activity of selected Indian species. Prostaglandins Leukot. Essent. Fatty Acids	
/QM/	14	WALL, M.M., et al. 1992 "Relationship between pyruvate analysis and flavour perception for onion pungency determination. Hort. Sci. 27:1029-1030.	
/QM/	15	YOO, K.S., et al. "Determination of background pyruvic acid concentrations in onions, Allium species, and other vegetables, Sci. Hortic. 2001, 89(4) 249-256.	

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/QM/	2	HANUM, Tirza, et al. "Pyruvate and flavor development in macerated onions (allium depa L.) by gamma-glutamyl transpeptidase and exogenous C-S lyase" Food Chemistry vo. 54, no.	
/QM/		2, 1995, pp. 183-188	
/QM/	3	Database WPI - Section Ch., Week 200321 Derwent Publications Ltd., London, G.B.;p Class B04, AN 2003-218168 XP002299007	
/QM/	4	Database WPI - Section Ch, Week 198737, Derwent Publications Ltd., London, G.B.; Class D13, AN 1987-260172.	
/QM/	5	Database WPI - Section Ch. Week 199323 Derwent Publications Ltd., London, G.B.; Class D13, AN 1993-182973	
/QM/	6	Database WPI - Section Ch, Week 198142 Derwent Publications Ltd., London, GB; Class D13, AN 1981-76878D	

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